

# SOL, MARE e TERRE



*A Riviera Taste Tour*

PRESENTED BY THE OAK PARK & RIVER FOREST DAY NURSERY



# T

## he Oak Park & River Forest

Day Nursery is one of the oldest not-for-profit daycare preschools in the country. It has offered quality daycare and early development programs since 1912 for the children of parents who live or work in Oak Park or River Forest. The Day Nursery today serves more than 70 children and their families. The school's five classrooms are each supervised by a teacher and assistant teacher who plan activities that are challenging, fun, and age-appropriate for each child. The Day Nursery is the only daycare preschool in Oak Park and River Forest that bases its fees on the family's ability to pay. The Nursery is funded through the federal-state Title XX program (daycare support for low-income working families), United Way, Infant Welfare Society, the Economy Shop, tuition fees and fundraising.





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## TORTELLINI WITH PESTO

1 cup firmly packed fresh basil  
1/2 cup parsley  
1/2 cup cheese (Romano, Parmesan or  
Fontinella), grated  
1/4 cup nuts (pine nuts, walnuts or almonds)  
1-2 cloves garlic, peeled and quartered  
1/4 tsp. salt  
1/3 cup olive oil  
1 lb. prepared tortellini (your choice of fresh,  
dried, frozen; cheese or meat; assorted  
colors)

1. Make pesto sauce: Place basil, parsley, cheese, nuts, garlic and salt in food processor and process until a paste forms. With machine running, add olive oil and process until blended. Cover well and refrigerate 3 to 4 days or freeze up to several months.
2. Prepare tortellini according to package directions. Drain. Toss with pesto sauce and serve.

*Note: Make extra pesto, then fill an ice-cube tray with 1-Tbl. quantities, wrap well and freeze. Use whenever and however you desire, to top pasta, vegetables, or as the base for dip or salad dressing. One recipe above will cover 1lb. of pasta.*

*Pesto  
means  
"pounded,"  
and was  
made with  
a mortar  
and  
pestle.  
Most  
cooks opt  
for a food  
processor  
today!*

## LIVER PATÉ

1	large onion, finely chopped	1/2 cup olive oil
1	stalk celery, finely chopped	1 lb. chicken livers
1	large carrot, finely chopped	1/4 cup butter
		2 Tbl. capers
		3-4 anchovy fillets
		fresh-ground pepper

1. In large frying pan, sauté onion, celery and carrot in olive oil over medium heat, until vegetables are soft, about 5 minutes.
2. Add chicken livers and cook until centers are no longer pink, about 15 minutes.
3. Remove from heat. Add butter, capers and anchovies.
4. When butter is melted, place mixture into food processor and process until smooth. Season to taste with freshly ground black pepper.
5. Serve immediately while warm or refrigerate. Spread on Onion Focaccia, toasted rounds of French bread or crackers.

## ONION FOCACCIA

2	pkgs. dry yeast (quick-rise)	1/4 cup olive oil
1	cup warm water	1 large onion (yellow or red), chopped
1	tsp. sugar	olive oil
3	cups unbleached flour	salt and pepper
1	tsp. salt	

1. Dissolve yeast in warm water. Add sugar and let sit 5 minutes.
2. Place flour and salt in food processor. With machine running, add softened yeast and oil. Process mixture for 1 minute.
3. Remove dough and place on wax paper. Cover with large bowl and let rise until double in bulk, about 30 minutes.
4. Brush a 15- by 10- by 1-inch jelly roll pan lightly with olive oil. Punch down dough. Place into jelly roll pan and stretch to fit. Brush top of dough with olive oil, sprinkle with onions and season with salt and pepper. Cover with wax paper and let rise 15 minutes.
5. Bake at 375° for 30 minutes or until lightly browned.
6. Serve at room temperature, cut into 2-inch squares.

*Note: Let the yeast dough rise right in the food processor, to cut down on dirty dishes. Instead of punching dough down, just process with a 2-to 3-second pulse.*

*Delicious  
served  
with liver  
paté.*

## RAVIOLI WITH MARINATED SUN-DRIED TOMATOES

*Pungent  
sun-dried  
tomatoes  
make this  
pasta  
salad a  
treat.*

3 oz. sun-dried tomatoes (dry, not packed in oil)	1 Tbl. dry red wine
3/4 cup red wine vinegar	7 whole black peppercorns
2/3 cup olive oil	2 tsp. capers
3 cloves garlic, peeled and minced	1 tsp. basil
2 Tbl. grated cheese (Parmesan, Romano or Fontinella)	1/2 tsp. oregano
1 Tbl. fresh parsley, chopped	1/4 tsp. thyme
	1/4 tsp. marjoram
	prepared cheese ravioli (fresh, dried, frozen)

1. Cut tomatoes into strips using kitchen scissors or a knife. Place strips in 1-quart bowl, pour vinegar over and let stand 1 hour, stirring occasionally.
2. Drain tomatoes, discarding vinegar. Add remaining ingredients (except ravioli), cover and refrigerate for at least 24 hours. Bring to room temperature before serving.
3. Prepare ravioli according to package directions. Drain.
4. Pour marinade over ravioli; toss. Serve immediately or refrigerate for up to several hours.

*Note: You can also marinate extra whole tomatoes, then use as an easy appetizer served with rounds of crusty French bread or garlic bread.*

## MOCK CORNICHONS (SOUR PICKLES)

1 10-oz. jar tiny sweet gherkins  
1 tsp. tarragon, crushed  
1 1/4 cup white wine vinegar

1. Drain gherkins and discard juice. Leave pickles in jar and sprinkle with tarragon.
2. In small saucepan, bring vinegar to a boil and pour over pickles. Cover and refrigerate for at least 24 hours before serving.

*A penny-  
pincher's  
answer  
to a  
pricey  
pickle.*

## HUMMUS

(BEAN AND SESAME SEED SPREAD)

1 15-oz. can garbanzo beans (chick peas) drained, with liquid reserved	1 clove garlic, peeled and halved
1/2 cup sesame seeds	3 Tbl. lemon juice
	1 tsp. salt
	parsley for garnish

1. Place reserved bean liquid, sesame seeds and garlic in food processor or blender. Process until mixed.
2. Add beans, lemon juice and salt, and process until smooth.
3. Place in serving bowl and garnish with parsley. Serve with wedges of pita bread, crackers or assorted raw vegetables.

*The  
name  
“hoo-  
muss”  
may  
make  
you  
smile,  
but try  
it; you'll  
like it!*

## ROMAN BEAN AND SAUSAGE SALAD

<i>Fast!</i>	1/3 cup olive or salad oil	1 tsp. freshly ground pepper
<i>Easy!</i>	1/3 cup chopped onion	salt to taste
<i>Delicious!</i>	1/3 cup chopped parsley	1 20-oz. can white kidney beans, rinsed and drained
	3 Tbl. red wine vinegar	1/2 lb. salami (use small type, slice into rounds)
	1-2 cloves garlic, peeled and minced	

1. Combine oil, onion, parsley, vinegar, garlic, pepper and salt in a jar. Shake well.
2. Pour dressing over beans. Toss gently to coat. Let stand covered at room temperature about 4 hours. Fold in salami and serve.

## TARAMASALATA

<i>Traditional Greek caviar dip.</i>	4-5 slices homestyle white bread, crusts removed	1 small onion
	4 oz. tarama (Greek cod roe)	1 1/4 cup olive oil 1/3 cup lemon juice

1. Crumble bread in a bowl and soak in a small amount of water.
2. Put tarama and onion in food processor and blend until pureed but not liquid.
3. Squeeze excess water from bread and blend with tarama and onion. Add oil with motor running, pouring in a slow stream. Add lemon juice.
4. Serve on slices of crusty bread.

## PAN BAGNAT (BAGUETTE NICOISE)

1/2 loaf French bread	3 cloves garlic, peeled and minced
1/2 cup olive oil	2 hard-boiled eggs, sliced
1/4 cup red wine vinegar	10 Greek olives, pitted and halved
2 medium tomatoes, sliced	8 fresh basil leaves
1 green pepper, cut in matchstick slices	1 6-oz. can tuna (water-packed)
1/2 red onion, sliced thin	6 anchovy fillets (optional)
4-5 lettuce leaves (endive or red leaf)	

*Sold at  
open-air  
stands .  
along the  
sidewalks  
of Nice.*

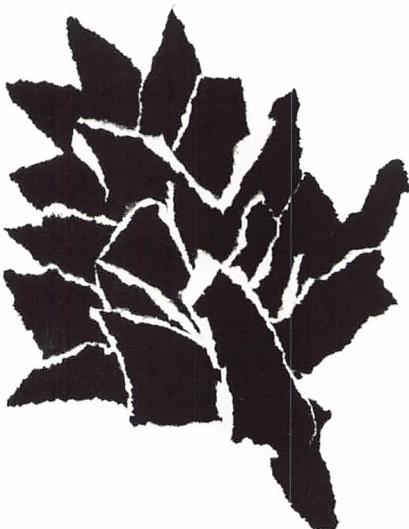
1. Slice bread in half lengthwise (horizontally) and scoop out some of bread from inside of both halves to make room for filling. Leave a 1-inch border of bread attached to crust.
2. Whisk oil and vinegar together and drizzle over scooped-out inside of bread.
3. Layer remaining ingredients inside two halves of bread.
4. Place two halves of sandwich together and press down. Slice into individual servings and serve immediately. For more flavor, wrap sandwich tightly and refrigerate for several hours before slicing and serving.

## ARTICHOKE CROSTINI

1	loaf French bread	1	Tbl. capers, rinsed and drained
1	14-oz. can artichoke hearts, drained (rinse if packed in oil)		juice of 1/2 lemon
3	Tbl. olive oil	1	Tbl. butter, melted
2	Tbl. parsley, chopped	1/2	cup Fontinella cheese (or Parmesan or Romano), shredded
			olive oil

*Try the  
crostini  
with  
Garlic  
Caper  
Dip and  
Anchoiade  
Provencal,  
too.*

1. Make crostini: Slice bread into 1/2-in. slices, brush lightly with oil. Bake at 400° for 10 minutes until crunchy and golden.
2. Place remaining ingredients into food processor and process until finely chopped. Spread on toasted bread and serve.



## GARLIC CAPER DIP

1 pint cottage cheese	3 cloves garlic, peeled and minced
1/2 cup buttermilk	2 Tbl. lemon juice
4 green onions	3-4 drops Tabasco or hot sauce to taste
salt and black pepper	
3 Tbl. capers, drained	

1. Place all ingredients into food processor and process until smooth.
2. Serve with assorted crudites or toasted rounds of French bread.

*Note: Use low-fat cottage cheese for a low-fat dip.*

## ANCHOIADE PROVENCAL

3 2-oz. cans anchovy fillets, drained	1/2 cup fresh parsley, chopped
1/4 cup red wine vinegar	4 cloves garlic, peeled
3/4 cup olive oil	1/4 tsp. black pepper

1. In food processor or blender, process anchovies and vinegar until smooth.
2. Add remaining ingredients and process until blended. Cover and refrigerate for several hours or overnight.
3. Serve with assorted raw vegetables, cold cooked vegetables, hard-boiled eggs, shrimp or sliced French bread.

*An assertive dip that enhances everything from light vegetables to flavorful breads.*

## PITA POCKETS WITH CHICK PEA AND PARSLEY SALAD

*Colorful,  
all-  
vegetable  
pita  
filling.*

- 8 cups parsley, chopped (about 4 bunches)
- 5 15 1/2-oz. cans chick peas (garbanzo beans), drained
- 2 green bell peppers, chopped
- 2 large tomatoes, peeled, seeded and chopped
- 5 green onions, chopped
- 3/4 cup fresh lemon juice
- 2 cloves garlic, minced
- salt and fresh-ground pepper
- 1 cup olive oil
- 24 mini pita breads (or 12 regular), halved

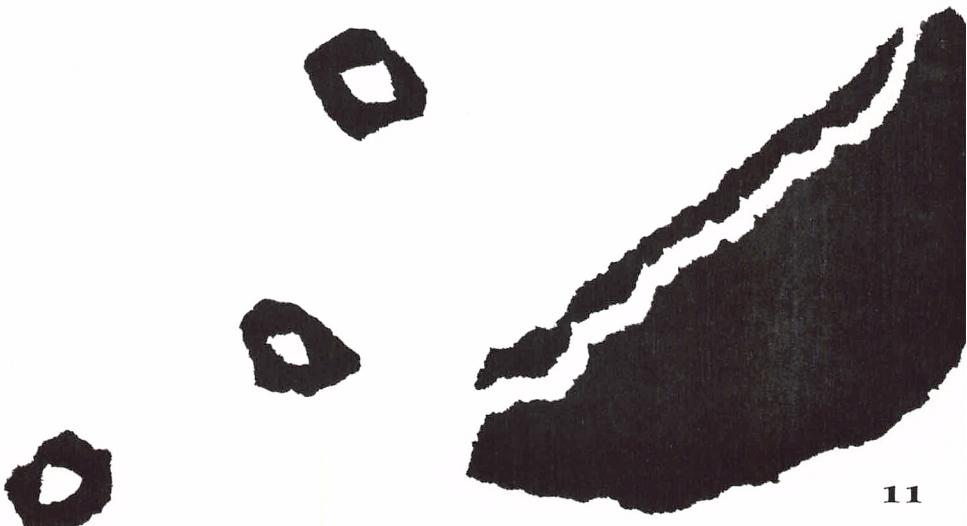
1. In large mixing bowl, combine parsley, chick peas, peppers, tomatoes and onions.
2. In separate bowl, blend lemon juice, garlic, salt and pepper. Whisk in olive oil.
3. Pour dressing over vegetable mixture and toss. Cover and refrigerate for several hours or overnight. Divide salad mixture evenly among pita breads and serve.

## PITA POCKETS WITH GREEK CHICKEN SALAD

3      chicken breasts, cooked and cubed  
2      medium cucumbers, peeled,  
        seeded and chopped  
1 1/2    cups feta cheese, crumbled  
          (drained, if necessary)  
2/3     cup ripe black olives, pitted and sliced  
1/4     cup fresh parsley, chopped  
1      cup mayonnaise  
3      cloves garlic, peeled and minced  
1/2     cup plain yogurt  
1      Tbl. oregano, crushed  
24     mini pita breads (or 12 regular), halved

*Traditional  
Greek  
ingredients  
create a  
mild-  
tasting  
“sandwich.”*

1. In large mixing bowl, combine chicken, cucumbers, cheese, olives and parsley; set aside.
2. In small mixing bowl, combine mayonnaise, garlic, yogurt and oregano.
3. Add mayonnaise mixture to chicken and toss to coat. Cover and chill. Divide mixture evenly among pitas and serve.



## SPICED CHEESE AND PEPPERS

**1 lb. cream cheese**  
**1/4 lb. Gruyere cheese, shredded**  
**1/4 cup unsalted butter, room temperature**  
**1 Tbl. Dijon mustard**  
**3 tsp. sweet paprika**  
**15 slices Italian salami, chopped**  
**1/4 cup fresh parsley, chopped**  
**6 green onions, chopped**  
**salt, pepper and Tabasco or hot sauce to taste**  
**6 sweet bell peppers (green, red, yellow),  
seeded and cut into 1-inch strips**

1. Combine cream cheese, Gruyere, butter, mustard and paprika in food processor and process until smooth. Turn mixture into medium bowl.
2. Fold in salami, parsley and onions. Season to taste with salt and Tabasco.
3. Chill mixture for several hours or overnight. Before serving, spread pepper strips with cheese mixture and arrange on platter.

# SPANIKOPITA

**1 1/2 lb. spinach, washed, drained and chopped  
(or substitute five 10-oz. packages frozen  
spinach, thawed and well-drained)**  
**1 bunch green onions, chopped**  
**3/4 lb. feta cheese, crumbled (drained,  
if necessary)**  
**5 eggs, lightly beaten**  
**3/4 lb. butter, melted**  
**white pepper**  
**1 lb. phyllo pastry sheets**

1. In large mixing bowl, combine spinach, onions, feta cheese, eggs and half of the melted butter. Toss until coated and season with white pepper.
2. Working quickly, unroll phyllo and cut lengthwise into thirds. Cover unused pastry with wax paper and a damp towel to prevent drying while working.
3. Remove one tissue-thin sheet of phyllo and brush with butter. Place 2 Tbl. spinach at bottom (short) end of the sheet. Fold the phyllo up and over the filling so the bottom edge meets the left edge to form a triangle (like folding a flag). Continue folding phyllo at right angles until entire strip is folded. Tuck any remaining phyllo under.
4. As each triangle is completed, brush with butter. Place on baking sheet and cover with wax paper. Continue this procedure with remaining phyllo and spinach.
5. The spanikopita can be prepared to this point, carefully wrapped and frozen for up to 6 months.
6. Bake at 350° for 25 to 30 minutes or until golden. (Frozen triangles should be baked unthawed; increase baking time by 20 minutes.) Serve hot.

**Note:** *Spanikopita should not be reheated in microwave; phyllo will become soggy.*

*Served  
at Greek  
parties  
and  
special  
occasions.*

## KREATOPETES (MEAT-FILLED PHYLLO)

1	lb. ground meat (beef, lamb, pork, turkey or combination)	1	tsp. curry
2/3	cup dry red wine	1	small onion, chopped
1/2	cup fresh parsley, chopped	6	green onions, chopped (including tops)
1/2	cup tomato sauce	4	cloves garlic, peeled and minced
1	Tbl. oregano	1/3	cup cheese (Romano, Parmesan or Fontinella), grated
1	Tbl. basil	1	egg, slightly beaten
2	tsp. rosemary, crumbled	1/2	lb. phyllo
1/2	tsp. chili powder	2/3	cup butter, melted
1	tsp. cinnamon		



1. In large skillet over medium heat, brown meat until no longer pink. Drain fat. Add all but 2 Tbl. of wine, simmer 2 to 3 minutes.
2. Add 1/4 cup parsley, tomato sauce, oregano, basil, rosemary, chili powder, cinnamon and curry. Simmer 15 minutes.
3. Remove from heat, stir in onion, green onions, garlic and remaining parsley and wine. Let cool slightly; stir in cheese and egg.
4. Working quickly, cut phyllo lengthwise into thirds. Cover unused pastry with wax paper and a damp towel to prevent drying while working.
5. Remove one tissue-thin sheet of phyllo and brush with melted butter. Place 1 heaping tsp. of meat mixture at bottom (short) end of sheet. Fold phyllo up and over filling so bottom edge meets left edge, forming a triangle (like folding a flag). Continue folding phyllo at right angles until entire strip is folded. Tuck any remaining phyllo under.
6. As each triangle is completed, brush with butter. Place on baking sheet and cover with wax paper. Continue this procedure with remaining phyllo and filling.
7. The kreatopetes can be prepared to this point, carefully wrapped and frozen for up to 6 months.
6. Bake at 350° for 25 to 30 minutes or until golden. (Frozen triangles should be baked unthawed; increase baking time by 20 minutes.) Serve hot.

**Note:** *Kreatopetes should not be reheated in the microwave; the phyllo will become soggy.*

## SUN-DRIED TOMATO AND ZUCCHINI QUICHE

### CRUST:

2	cups flour	2	tsp. lemon juice
8	Tbl. cold butter, cut into chunks	2	eggs
		1/8	tsp. salt

### FILLING:

4	eggs	1/2	cup dried sun-dried tomatoes (reconstitute in boiling water for 2 minutes, drain and chop)
2	cups half-and-half	1/4	cup Fontinella (or Parmesan or Romano), shredded
1/4	tsp. nutmeg		
1/4	tsp. salt		
3/4	cup mozzarella, shredded		
1	small zucchini, shredded		
4	green onions, chopped		

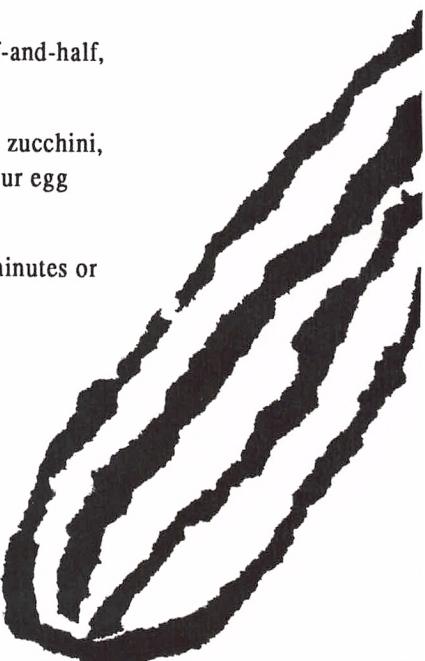
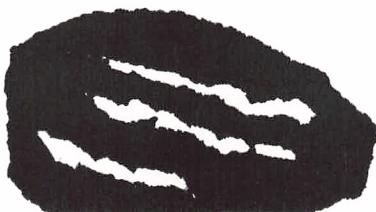
*A  
French  
dish,  
spiced  
with  
flavors  
of the  
Riviera.*

**TO PREPARE CRUST:**

1. Place flour and butter into food processor. Process with on/off bursts until mixture resembles coarse meal.
2. Add lemon juice, eggs and salt, and process until a ball forms on blade. Cover with plastic wrap and refrigerate 30 minutes.
3. On lightly floured surface, roll out dough to 10-inch diameter. Place dough into 9-inch quiche pan, trimming excess.
4. Preheat oven to 400°. Prick bottom and sides of crust with fork, and line with wax paper or foil and fill with pie weights, rice or dried beans. Bake 10 minutes, remove from oven, remove weights and lining and let cool slightly.

**TO PREPARE FILLING:**

5. In mixing bowl, whisk together eggs, half-and-half, nutmeg and salt until blended.
6. In slightly cooled crust, layer mozzarella, zucchini, onions, tomatoes and shredded cheese. Pour egg mixture over the top.
7. Bake at 400° in center of oven, 25 to 30 minutes or until filling is set. Serve warm.



## PIZZA BREAD

- 3 eggs**
- 3 Tbl. cheese (Parmesan, Romano or Fontinella), grated**
- 1 Tbl. oregano, crushed**
- 1 8-oz. can prepared pizza sauce**
- 2 16-oz. loaves frozen bread dough, thawed**
- 1 2 oz. pepperoni, chopped**
- 1 cup Provolone, shredded**
- 1 cup Mozzarella, shredded**

*Swirly,  
curly  
pizza  
that's  
easy  
to eat.*

1. Combine eggs, grated cheese and oregano and beat well. Set aside.
2. Roll dough into two 14- by 8-inch rectangles. Spread egg mixture evenly over dough, reserving 3 tablespoons.
3. Spread each dough rectangle with half of pizza sauce and top each with half of Provolone, Mozzarella and pepperoni.
4. Starting at the long end, roll up dough like a jelly roll. Pinch seams and ends of rolls to seal; moisten if necessary. Place each roll, seam side down, on a large baking sheet. Brush with remaining egg mixture.
5. Bake at 350° for 20 to 30 minutes or until golden. Slice and serve.





# GRILLED LAMB BROCHETTES

## MARINADE:

1/2 cup olive oil  
2 Tbl. balsamic vinegar  
1 1/2 tsp. rosemary

2 cloves garlic,  
peeled and  
crushed  
1 tsp. salt  
pepper to taste

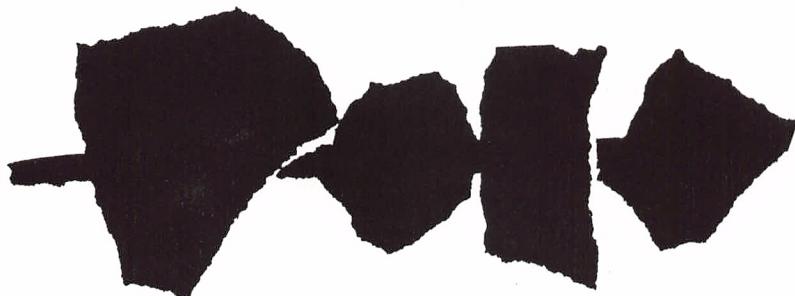
## BROCHETTE:

1 14-oz. can  
artichoke hearts,  
packed in water  
(drain well if  
packed in oil)  
1 large eggplant,  
cubed

1 pint cherry  
tomatoes  
1 1/2 lb. boneless lamb,  
cut into 1-inch  
cubes

*Rosemary  
enhances  
the flavor  
of the  
lamb.*

1. Combine marinade ingredients in a large bowl.
2. Add brochette ingredients and marinate at room temperature for 1 hour.
3. Thread brochette on skewers, alternating meat and vegetables. Reserve marinade and brush each skewer.
4. Grill 4 to 5 inches over heat for 12 to 15 minutes, turning once and basting frequently with marinade.



## QUICK GRILLED PIZZA

*Serve these as appetizers to an all-grill meal.*

4	regular pita breads	1/2	lb. crumbled feta cheese
2	Tbl. olive oil		
1/2	cup prepared pizza sauce	1/4	cup chopped black olives

1. Brush pita on both sides with olive oil.
2. Spread one side of pita with pizza sauce, top with cheese and olives.
3. Grill, sauce and cheese side up, 4 to 6 inches from heat, 3 to 5 minutes.
4. Cut into quarters to serve.

## GRILLED WHEEL OF BRIE

*Novel presentation of a cheese-and-fruit dessert.*

1	8-oz. wheel of brie
2	Tbl. red pepper jelly
2	Tbl. walnuts, chopped

1. Leave cheese rind intact. Cut cheese in half horizontally. Lift off top and set aside.
2. Spread jelly on lower half of cheese and top with walnuts. Replace top of cheese, pressing firmly.
3. Place cheese on well-oiled grill over a low fire or embers. Grill 5 to 6 minutes on each side, using a wide spatula to turn once.
4. Transfer to a serving plate. Serve with crackers.

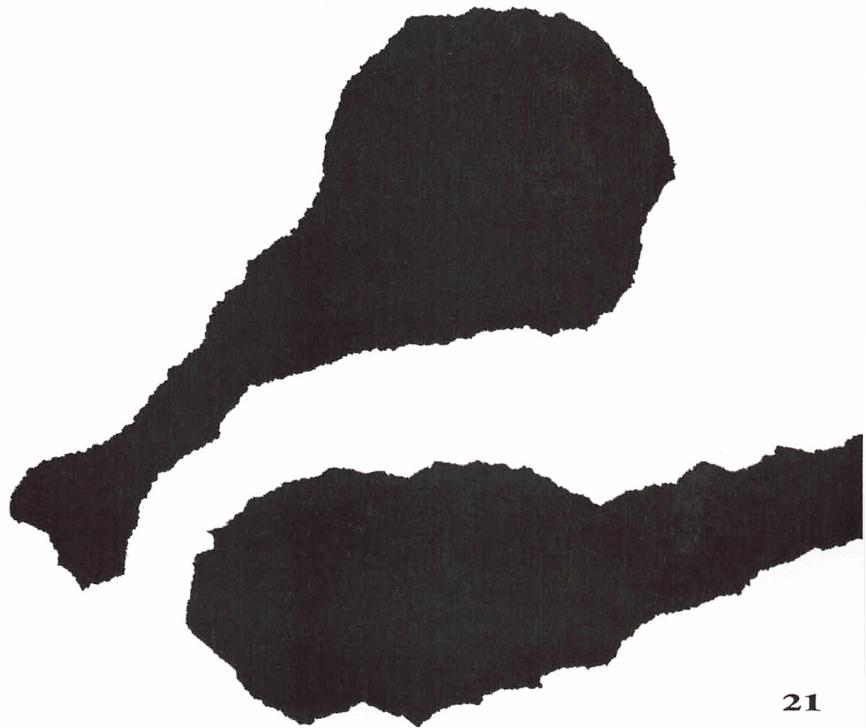
## CHICKEN DRUMMETTES VALENCIA

### MARINADE:

1/2 cup olive oil	1/2 tsp. salt
1/4 cup sherry	1/2 tsp. cayenne pepper
zest of 2 oranges	
2 Tbl. lemon juice	3 lb. chicken
3 garlic cloves, peeled and minced	drummettes

1. Combine marinade ingredients. Pour over drummettes and refrigerate 2 to 48 hours.
2. Grill chicken 15 to 20 minutes, brushing with marinade and turning occasionally.

*Chicken  
with a  
tangy,  
citrus  
accent.*



## GRILLED VEGETABLES

### MARINADE:

1/2 cup olive oil	2	cloves garlic, peeled and minced
3 Tbl. lemon juice	1	tsp. salt
1/3 cup green onion, chopped, including tops	1	tsp. fennel seed, crushed
1/3 cup fresh basil, chopped		

### VEGETABLES:

1 medium zucchini or summer squash (8 inches), cut into 1-inch cubes	12	mushrooms
1 small eggplant, cut into 1-inch cubes	12	cherry tomatoes
	1	bell pepper, cut into 1-inch cubes

1. Whisk together marinade ingredients.
2. Pour marinade over vegetables and refrigerate up to 24 hours.
3. Thread vegetables on skewers. Reserve marinade.
4. Grill 5 to 10 minutes, turning frequently and basting with marinade.

*Note: Larger vegetables can also be halved lengthwise, marinated and grilled.*

## GRILLED BASQUE WINGS

### DRESSING:

3	cloves garlic, peeled and minced	3	Tbl. chopped fresh herbs (basil, rosemary, thyme, oregano)
1/2	cup lemon juice		
2	Tbl. olive oil	20	chicken wings, halved at joint
5-15	dashes of Tabasco or hot sauce (to taste)		

1. Combine dressing ingredients and set aside.
2. Grill wings over medium-hot heat, turning once, until golden brown.
3. Remove wings from grill, add to bowl with dressing and toss to coat.

*Tasty spur-  
of-the-  
moment  
recipe,  
as no  
marinating  
is required.*

## ROASTED GARLIC

4	large whole heads of garlic	1/2	tsp. salt
		1/8	tsp. pepper
1/4	cup olive oil		
1	Tbl. chopped fresh thyme or 1 tsp. dried		

*Heavenly  
garlic  
aroma  
with a  
gentle  
garlic  
taste.*

1. Cut 1/4 to 1/2 inch off top of each head of garlic to expose cloves. Peel away some of the outer skin.
2. Place each head of garlic on a piece of foil. Drizzle with olive oil and season with thyme, salt and pepper. Wrap securely.
3. Grill 4 to 6 inches from coals for 45 min. to an hour, turning once or twice.
4. To serve, squeeze soft garlic "paste" from each clove onto grilled slices of French bread, discarding skin.

## FRUITED PORK KEBABS

### MARINADE:

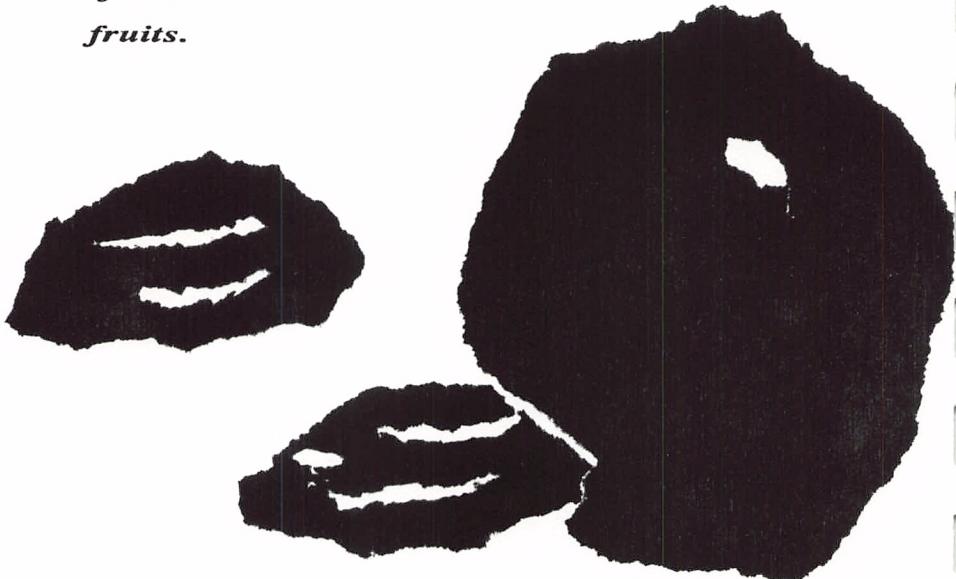
2 Tbl. olive oil  
juice of 1 orange  
(1/3 cup)  
zest of 1 orange  
1/2 tsp. salt  
1/8 tsp. pepper

### KEBABs:

3/4 lb. boneless pork,  
cut into 1-inch  
cubes  
10 moist pitted prunes  
1 medium onion,  
peeled, quartered  
and separated  
into thin wedges

*Riviera  
recipes  
take  
advantage  
of  
abundant  
dried and  
fresh  
fruits.*

1. Combine marinade ingredients. Pour over pork and prunes.
2. Refrigerate 30 min. to 24 hours.
3. Thread pork, prunes and onion wedges on skewers. Reserve marinade.
4. Grill 4 to 6 inches from coals, turning once and basting frequently, 10 to 15 minutes.



# SPANISH-STYLE CHICKEN WINGS WITH SHERRY MAYONNAISE

## MARINADE:

3	Tbl. vegetable oil	2	garlic cloves, peeled and minced
1/4	cup white wine vinegar		
2	Tbl. cumin	2	lb. chicken wings, halved at joint
1	Tbl. paprika		
1	tsp. salt		

## SHERRY MAYONNAISE:

1/3	cup mayonnaise
1	tsp. balsamic vinegar
1	Tbl. dry sherry
1	Tbl. minced green onion, including green top

*Chicken  
that pays  
tribute to  
one of  
Spain's  
most  
popular  
exports,  
its sherry.*

1. Combine marinade ingredients. Add chicken and refrigerate for 1 to 8 hours.
2. Grill over medium-hot heat, turning once and basting with marinade. Or place chicken and marinade in a roasting pan and bake at 450° for 30 to 35 minutes, turning once.
3. Place chicken on serving plate, sprinkle with minced onion and serve with Sherry mayonnaise.

## BRUSCHETTA

1	loaf French or Italian bread	fresh tomatoes, chopped
1	garlic clove	fresh basil, chopped
	olive oil	

*A simple  
way to  
savor  
fresh  
tomato  
and basil.*

1. Slice bread into rounds.
2. Toast both sides of bread on grill, then rub with a clove of garlic. Sprinkle with olive oil.
3. Top with chopped tomatoes and fresh basil.

## GRILLED POLENTA WITH CHEESE

*An Italian  
“peasant”  
food that  
dates back  
to the  
Roman  
Empire.*

4	cups water	1/2 cup cheese (Parmesan, Pecorino, Fontina or Gorgonzola), grated
1	tsp. salt	
1	cup polenta	
4	Tbl. butter, cut into pieces	1/3 cup olive oil

1. Butter an 8 1/2- by 4 1/2- by 2 1/2-inch loaf pan.
2. Bring water to a boil and add salt. Gradually pour in polenta, stirring until thickened. Transfer to a double boiler. Continue cooking, stirring frequently, until mixture is creamy and holds together, about 45 minutes. Remove from heat, stir in butter and cheese.
3. Transfer polenta to prepared loaf pan. Let cool, then cover and refrigerate 1 hour or longer.
4. Remove polenta by inverting pan. Cut into 1/2-inch thick slices.
5. Brush both sides of slices with olive oil and place on an oiled grill, 4 to 5 inches from heat.
6. Grill until browned, 5 to 10 minutes, turning once.





# FRENCH APPLE TART

## **PASTRY:**

1 stick butter or margarine  
1 1/2 cups flour  
2 tsp. superfine sugar  
1/3 cup ground almonds  
1 egg yolk  
1 Tbl. ice water

## **GLAZE:**

2 Tbl. butter  
1/4 cup superfine sugar

*Simply...  
delicious.*

## **FILLING:**

2 lbs. tart apples, pared, cored and thickly sliced  
apple slices to decorate

## **TO PREPARE PASTRY:**

1. Using pastry blender or fork, cut butter into flour until mixture resembles coarse meal. Stir in sugar and almonds and mix well.
2. Combine egg yolk and water, then stir into flour mixture. Mix until a stiff dough is formed. Wrap well and chill for 15 minutes.

## **TO PREPARE GLAZE AND FILLING:**

3. Melt butter in a 9-inch round cake pan. Add sugar and cook over low heat, stirring occasionally, until mixture turns golden.
4. Remove from heat. When slightly cool, layer the apple slices in the pan, packing them close together. Remember to reserve some slices for a garnish.
5. Roll the pastry dough on lightly floured surface to form a circle slightly larger than the cake pan. Place rolled dough on top of apples, tucking pastry around edges of apples.
6. Bake in preheated 400° oven for 30 to 35 minutes. Turn upside down onto serving plate (apple side up). Decorate as desired with reserved apple slices.
7. Serve either hot or cold, with cream. Serves 6 to 8.

## LEMON AND ALMOND TART

### PASTRY:

1 1/3 cups plus 1 Tbl.  
sifted flour  
1/3 cup sugar  
1/4 tsp. salt

1/3 cup unsalted  
butter,  
well chilled and cut  
into small pieces  
3 egg yolks  
1/2 tsp. vanilla

### FILLING:

3 eggs  
3/4 cup sugar  
7 Tbl. lemon juice  
1 heaping Tbl. finely  
grated lemon peel

2/3 cup unsalted  
butter, melted  
1 cup ground  
blanched almonds

*Zesty  
lemon*

*flavor in a  
light  
dessert.*



**TO PREPARE PASTRY:**

1. Combine flour, sugar and salt. Cut in butter with pastry blender or fork until mixture resembles coarse meal.
2. Beat yolks with vanilla. Add to flour mixture and blend until dough forms ball.
3. Flatten dough into circle. Wrap well in plastic and refrigerate at least 1 hour.
4. Preheat oven to 375°. Roll dough on lightly floured board to about 1/8 inch thick. Place dough in 10-inch pie plate or flan ring, trimming excess and fluting edges.
5. Line crust with wax or parchment paper. Set slightly smaller pan inside crust and weight with pie weights or dried beans. Bake 10 to 12 minutes on rack in lower third of oven. Cool slightly before removing inside pan, then cool completely.

**TO PREPARE FILLING:**

6. Beat eggs and sugar together thoroughly until light and lemon colored. Stir in lemon juice and peel. Add butter and almonds.
7. Pour filling into cooled pastry. Bake at 375° until filling is golden brown and set, 25 to 30 minutes. Serve at room temperature. Makes one 10-inch pie.

**Note:** Tart can be baked 6 to 8 hours in advance, but should be served on baking day!

# SICILIAN CHEESE AND CHOCOLATE CAKE

(CHOCOLATE CASSATA)

## SPONGE CAKE:

- 3 eggs
- 1 cup sugar
- 1/3 cup water
- 1 tsp. vanilla
- 3/4 cup all-purpose flour or 1 cup cake flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- powdered sugar

*Chocolate  
Cassata is  
a Sicilian  
tradition.*

## FILLING:

- 1 carton (16 oz.) dry ricotta cheese
- 1/4 cup sugar
- 2 Tbl. milk
- 2 Tbl. orange-flavored liqueur
- 1/4 tsp. salt
- 1/3 cup semisweet chocolate chips, chopped
- 1/3 cup finely chopped mixed candied fruit

## FROSTING:

- 2 1/2 cups powdered sugar
- 1/3 cup margarine or butter, softened
- 2 1-oz. squares unsweetened chocolate, melted and cooled
- 2 tsp. instant coffee
- 3 Tbl. hot water

**TO PREPARE CAKE:**

1. Beat eggs in small mixing bowl at high speed until thick and lemon-colored, about 5 minutes.
2. Pour eggs into large mixing bowl. Beat in sugar gradually. Beat in water and vanilla on low speed. Add flour, baking powder and salt gradually, beating just until batter is smooth.
3. Line a 15 1/2- by 10 1/2- by 1-inch jelly roll pan with aluminum foil or wax paper; grease generously. Pour batter into pan.
4. Bake in preheated 375° oven until wooden pick inserted in center comes out clean, 12 to 15 minutes. Immediately loosen cake from edges of pan. Invert cake on towel sprinkled generously with powdered sugar. Cool on wire rack at least 30 minutes.

**TO PREPARE FILLING AND ASSEMBLE CAKE:**

5. Beat ricotta cheese, sugar, milk, liqueur and salt in small mixing bowl until smooth, 2 to 3 minutes. Stir in chocolate chips and candied fruit.
6. Take foil off cake and cut into four rectangles, 10 1/2 by 3 3/4 inches, trimming stiff edges if necessary. "Stack" the four layers of cake, spreading filling in between, with cake on bottom and top.

**TO PREPARE FROSTING:**

7. Beat powdered sugar, margarine and chocolate in a small mixing bowl on low speed.
8. Dissolve instant coffee in water. Add to sugar mixture gradually, beating until smooth and creamy. Add a few additional drops of water if necessary.
9. Frost top and sides of cake with frosting. Serves 12.

## STUFFED PEACHES

3/4 cup Arborio rice	6	Amaretti biscuits, crushed (Italian almond macaroons)
pinch of salt		
1 1/4 cup milk	2	egg yolks
zest of 1 lemon	1/4	cup butter
6 fresh peaches	2	oz. blanched almonds, chopped
2/3 cup sugar		

1. Boil rice with salt, milk and lemon zest until all milk is absorbed. Allow to cool.
2. Peel peaches, halve them and discard the pits. With a teaspoon, scoop out a little of the flesh in the center and put in bowl. Add 1/4 cup of sugar, Amaretti biscuits, egg yolks and cold rice, and mix.
3. Fill the cavities of the scooped-out peaches with rice mixture, mounding slightly.
4. Arrange peach halves in a generously buttered 9-by 13-inch glass baking dish. Sprinkle with remaining sugar and almonds.
5. Bake in preheated 350° oven for 15 minutes. Serve hot or cold. Serves 12.

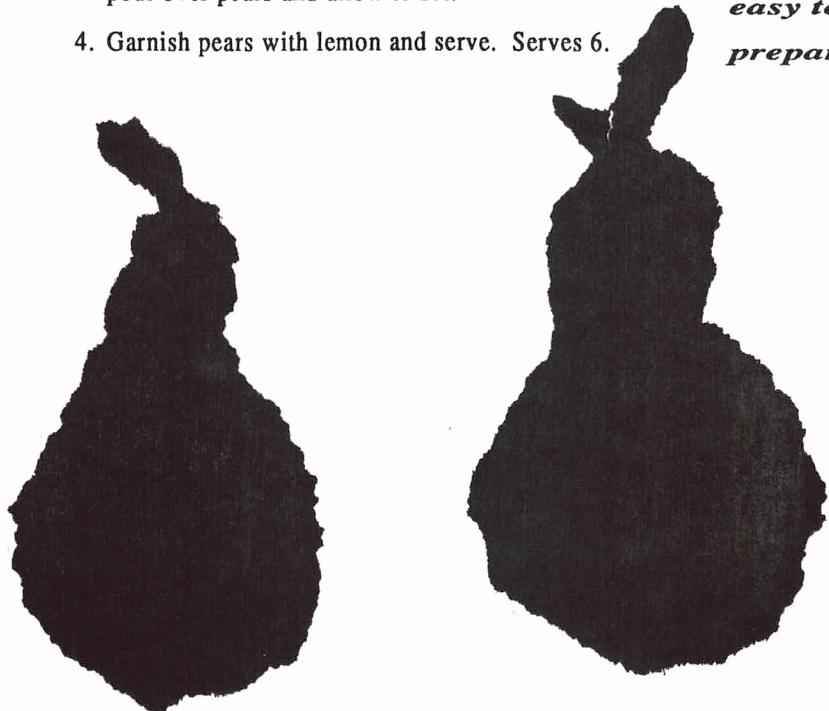
*Peaches  
are a  
favorite  
dessert in  
Italy.*

## POACHED PEARS WITH CHOCOLATE COATING

6 pears	11 oz. semisweet dark chocolate
1/3 cup butter	rind of one lemon, cut into strips
1/4 cup dry white wine	
3/4 cup superfine sugar	

1. Peel pears and remove cores with a corer, leaving stems attached. Melt butter in a saucepan and add pears. Cook for 5 minutes.
2. Add the wine and sprinkle with sugar. Continue cooking, frequently spooning the liquid over the pears, until tender. Drain and set aside. Allow to dry.
3. Melt chocolate in a double boiler. When it is melted, pour over pears and allow to set.
4. Garnish pears with lemon and serve. Serves 6.

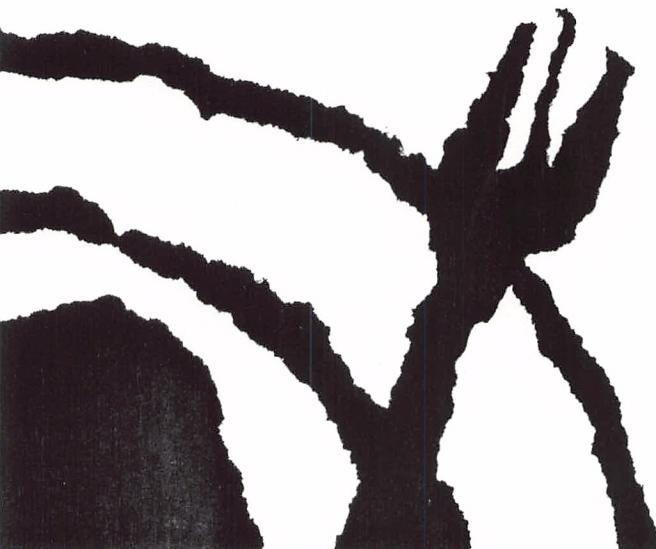
*Spectacular presentation, easy to prepare.*



## CHOCOLATE SHERRY TORTE

4 1/2	oz. bittersweet chocolate	5	large eggs, separated
2	oz. unsweetened chocolate	3/4	cup sugar
1 1/2	Tbl. unsalted butter	2	tsp. vanilla
1/2	cup sweet sherry or port	pinch of salt	
2	Tbl. amaretto liqueur	1/3	cup sifted cake flour

*Dense,  
dark and  
very, very  
chocolatey.*



1. Heat chocolates, butter, sherry and liqueur in the top of a double boiler, over simmering water. Stir frequently until melted and smooth. Cool to room temperature.
2. Preheat oven to 350°. Butter a 9- by 5- by 3-inch loaf pan and line the bottom with baker's parchment.
3. In a large mixing bowl, beat egg yolks with 1/2 cup of the sugar until it forms a slowly dissolving ribbon on the batter when the beater is lifted.
4. In another bowl, beat the egg whites until foamy. Gradually add the remaining 1/4 cup sugar and continue to beat to medium-soft peaks.
5. Stir the cooled chocolate mixture, vanilla and salt into the egg yolk mixture. Sift the flour over the batter. Add the egg whites, and fold gently until just combined.
6. Pour batter into the prepared pan and smooth the top. Cover with plastic and place in a larger baking pan. Pour hot water into the larger pan to come 2 inches up the side of the loaf pan. Cover all tightly with foil.
7. Bake until a toothpick inserted into the cake comes out clean, 40 to 50 minutes. Do not overbake! Remove the loaf pan from the water bath and let the cake cool in the pan. Run a knife around the sides of the pan and turn the cake out onto a serving platter. If the cake sticks, warm the pan slightly over very low heat on top of the stove.
8. To serve, cut cake into 1-inch slices and serve with whipped cream or custard sauce. Serves 8.

# CHOCOLATE PECAN PIE

## CRUST:

- 2 cups pecans, toasted and finely chopped
- 5 Tbl. plus 1 tsp. firmly packed brown sugar
- 5 Tbl. butter, chilled and cut into small pieces
- 2 tsp. dark rum

## FILLING:

- 6 oz. semisweet chocolate
- 1/2 tsp. instant coffee powder
- 4 eggs, room temperature
- 1 Tbl. dark rum
- 1 tsp. vanilla
- 1 1/2 cups whipping cream
- 3 Tbl. shaved semisweet chocolate

*Like a  
chocolate  
cloud:  
rich  
flavor  
with a  
light  
texture.*

## TO PREPARE CRUST:

1. Blend all ingredients until mixture holds together. Press into bottom and sides of 9-inch pie plate. Freeze for 1 hour.

## TO PREPARE FILLING:

2. Melt chocolate with coffee on top of double boiler over hot water.
3. Remove from heat and whisk in eggs, rum and vanilla until smooth. Cool for 5 minutes.
4. Whip 1 cup cream until stiff. Fold gently into chocolate mixture until completely blended. Pour mixture into crust, wrap well and freeze, up to 3 months.

## TO SERVE:

5. 1 hour before serving, place pie in refrigerator. Whip remaining 1/2 cup cream and spread or pipe over pie. Sprinkle with chocolate shavings. Serves 8.

# CHOCOLATE FONDUE

## FONDUE:

1 1/2 Tbl. heavy cream  
7 oz. Toblerone milk  
chocolate with  
almond and honey  
nougat

1 1/2 Tbl. kirsch,  
Cointreau, rum or  
brandy

## ACCOMPANIMENTS:

Cut into bite-size pieces  
and arrange on tray

fresh pineapple  
seedless grapes  
banana  
melon (honeydew,  
cantaloupe)

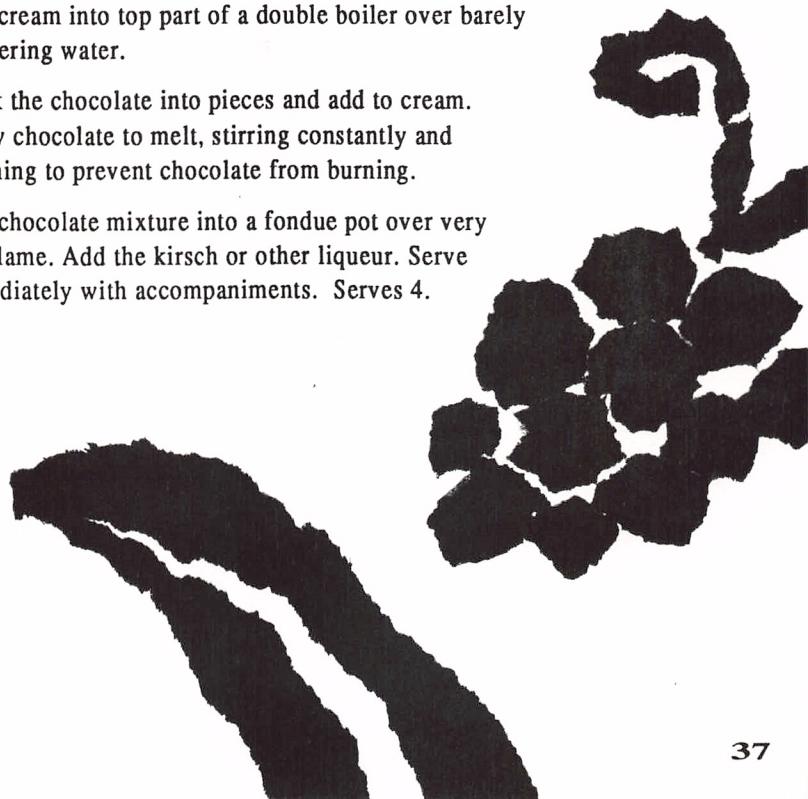
strawberries

pears

small cookies (lady-  
fingers, macaroons)  
anglefood cake

*Romantic  
for two...  
festive for  
a crowd.*

1. Pour cream into top part of a double boiler over barely  
simmering water.
2. Break the chocolate into pieces and add to cream.  
Allow chocolate to melt, stirring constantly and  
watching to prevent chocolate from burning.
3. Pour chocolate mixture into a fondue pot over very  
low flame. Add the kirsch or other liqueur. Serve  
immediately with accompaniments. Serves 4.



# ALMOND CHOCOLATE CAKE

## CAKE:

12/3 cups blanched slivered almonds, toasted and ground (1 1/2 cups ground)  
6 oz. semisweet chocolate, coarsely chopped  
1/2 cup unsalted butter, cut into 1/2-in. cubes  
1/4 cup milk  
5 eggs, separated, at room temperature  
1 1/4 cup plus 2 Tbl. powdered sugar  
6 Tbl. brandy  
1 Tbl. very finely ground espresso coffee beans or instant coffee powder  
1 Tbl. all-purpose flour  
1 tsp. almond extract

*Luscious,  
with a  
texture  
between a  
pudding  
and a  
cake.*

## TOPPING:

3/4 cup brandy  
1/2 cup plus 2 Tbl. orange preserves (with peel)  
6 oz. semisweet chocolate  
1/4 cup milk  
1 tsp. espresso beans, very finely ground  
3 Tbl. vegetable oil

**TO PREPARE CAKE:**

1. Combine almonds, chocolate, butter and milk in medium skillet over very low heat. Stir until chocolate is melted and smooth. Cool.
2. Set rack in upper position of oven and preheat to 350°. Butter a 10-inch springform pan.
3. Beat yolks with half of powdered sugar in a large bowl until a pale and slowly dissolving ribbon forms when beaters are lifted. In another bowl, beat whites until stiff but not dry, gradually adding remaining half of powdered sugar.
4. Slowly stir yolks into cooled chocolate mixture. Add 6 Tbl. brandy, coffee, flour and almond extract. Gently fold whites into chocolate mixture.
5. Pour batter into prepared pan. Bake about 35 minutes. A 5-inch area in center of cake will be very moist. Cool cake completely on wire rack.

**TO PREPARE TOPPING AND SERVE CAKE:**

6. Invert cake onto serving plate with slightly raised edge. Warm brandy in small saucepan. Ignite and shake pan gently until flames subside. Pour brandy evenly and slowly over cake.
7. Spoon preserves in thin layer over top of cake, leaving a 1/2-inch border.
8. Melt chocolate with milk and espresso in small saucepan over low heat. Stir in oil. Spoon chocolate sauce onto border and let run down the sides, covering completely and forming a pool on the plate. Serves 12.

*Note: This can be completely prepared 1 day in advance. Wrap well and store at room temperature.*

## DATE AND FIG BARS

1	cup unsalted butter, room temperature	2	tsp. cinnamon
2	cups brown sugar	1	tsp. salt
2	eggs	1	cup chopped, skinned, toasted hazelnuts
2	tsp. vanilla	1	cup pitted dates
2 1/2	cups rolled oats	3/4	cup chopped dried figs
2 1/4	cups all-purpose flour	3	Tbl. sugar
1	tsp. baking powder	2	Tbl. lemon zest
		2	Tbl. brandy

*Hazelnuts,  
dates and  
figs in  
easy-to-  
serve bars.*

1. Cream butter and brown sugar together. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
2. Stir in the oats, flour, baking powder, cinnamon, salt and nuts with wooden spoon.
3. Place dates and figs in saucepan. Add water to cover by 1 inch. Simmer until tender, about 20 minutes. Drain well.
4. Process the fruit, sugar, lemon zest and brandy in food processor until smooth.
5. Pat two-thirds of the oatmeal mixture in the bottom of a 9-inch square baking pan. Spread the date puree over the top.
6. Crumble the remaining oatmeal mixture over the date puree.
7. Bake in preheated 350° oven, 25 to 30 minutes. Cool completely and cut into squares. Makes 9 to 12 squares.

## GREEK CRESCENT COOKIES

1	cup margarine or butter, softened	1/2	tsp. almond extract
1/2	cup powdered sugar	2	cups all-purpose flour
1	egg yolk		powdered sugar
2	tsp. ouzo, brandy or anisette		

1. Cream together margarine, 1/2 cup powdered sugar, egg yolk, ouzo and almond extract.
2. Stir in flour.
3. Shape teaspoons of dough into crescent shapes. Place 1 inch apart on ungreased cookie sheet.
4. Bake in 350° oven until light brown on bottom, 12 to 15 minutes. Sprinkle with powdered sugar. Cool on wire racks. Makes about 48 cookies.

*Crisp,  
licorice-  
flavored  
cookies.*



# ALMOND FLAN WITH SUMMER FRUIT

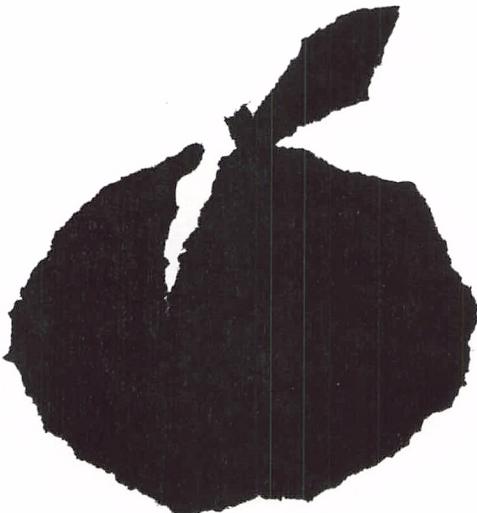
## FLAN:

1 3/4 cups sugar	5	large egg yolks
3      cups milk	3/4	tsp. almond extract
1      cup heavy cream		
5      large whole eggs	1	tsp. vanilla

## FRUIT GARNISH:

2      peaches, cut lengthwise into sixths and sliced crosswise	1/2	pint strawberries
	1/2	pint blueberries
mint sprigs for garnish (if desired)		

*Spain's  
most  
famous  
dessert.*



**TO PREPARE FLAN:**

1. In a small, heavy saucepan dissolve 3/4 cup of the sugar in 1/4 cup water over moderate heat, stirring, and bring to a boil. When boiling, cover the pan and boil the syrup, undisturbed, until it begins to turn golden.
2. Continue boiling the syrup, swirling the pan, until it is a deep caramel. Pour immediately into a 9- by 5- by 3-inch loaf pan, and swirl the pan to coat the bottom and 1/2 inch up the sides. Let the caramel harden.
3. In a saucepan scald the milk and cream.
4. In a large bowl, whisk together the whole eggs, yolks and remaining 1 cup sugar. Add the scalded milk mixture in a stream, whisking, and stir in the almond extract and vanilla.
5. Pour the custard through a fine sieve into the loaf pan and set in a baking dish. Add hot water to the baking dish to reach halfway up the sides of the loaf pan.
6. Cover the custard with a double layer of foil. Bake it in the middle of a preheated 325° oven for 1 hour and 15 minutes, or until a knife inserted 1 inch from the edge comes out clean. The flan will continue to set as it cools.
7. Remove the loaf pan from the baking dish and remove the foil. Let the flan cool on a rack and then chill it, covered, for 3 hours. The flan can be made 1 day in advance and covered and chilled.

**TO SERVE:**

8. Run a thin knife around the sides of the pan, invert a serving plate over the pan, and invert the flan onto it.
9. Arrange fruit around the flan and garnish with mint leaves.

## CANNOLI

2      cups all-purpose flour  
1/2    cup plus 3 Tbl. unsweetened cocoa powder  
1 1/2   cups sugar  
4      Tbl. unsalted butter, at room temperature  
1      cup Marsala  
4      cups vegetable oil for deep-frying  
1      egg, beaten with 1 tsp. water  
1      cup heavy cream  
2/3    cup plus 1 Tbl. ricotta  
2/3    cup raisins, chopped  
3 1/2   oz. unsalted shelled pistachios, toasted  
            and finely chopped  
3 1/2   oz. semisweet chocolate, finely chopped  
powdered sugar for garnish

*A favorite  
of young  
and old.*

1. In a large bowl, combine the flour, cocoa powder and 6 Tbl. plus 2 tsp. of the sugar. Add the butter and Marsala and stir until a soft dough forms. (The recipe can be prepared to this point up to 1 day in advance.)
2. On a well-floured surface, sprinkle one-third of the dough with flour and roll out 1/4 inch thick. Stamp out 3 1/2-inch circles and set the scraps aside. Roll the circles into oval shapes; transfer to a cookie sheet and refrigerate until ready to mold. Continue until all the dough and scraps have been rolled.
3. In a medium saucepan, heat the oil to 350°. Wrap the ovals around cannoli forms, sealing the edges with the beaten egg and water. Fry the cannoli shells in batches for 2 minutes. Transfer to a rack to cool slightly, then remove cannoli forms. Continue until all cannoli shells are fried.
4. In a medium bowl, beat the cream until stiff.
5. In another bowl, blend the ricotta with the remaining sugar. Stir in the raisins, pistachios and chocolate. Fold in the whipped cream. Cover and refrigerate until ready to use.
6. Using a piping bag or small spoon, fill the cannoli shells with the ricotta-cream mixture. Just before serving, sprinkle with powdered sugar. Makes about 20.

# BAKLAVA

(NUT AND HONEY PASTRY)



## PASTRY:

4 cups walnut meats  
(about 1 lb.)  
1/4 cup sugar  
1 large egg  
1/2 tsp. cinnamon  
pinch of ground cloves

1 lb. phyllo dough  
4 sticks unsalted butter, melted

## SYRUP:

3/4 cup sugar  
1 cup water  
1/4 cup honey

2 tsp. lemon juice  
pinch of cloves

*Possibly  
the best-  
known  
Greek  
dessert.*



**TO PREPARE PASTRY:**

1. In a food processor, chop the nuts coarsely, in 2 batches, pulsing 10 to 15 times. Add 1/4 cup of the sugar, egg, cinnamon and cloves, and process, pulsing 5 to 6 times, just until mixed.
2. Lay the phyllo on a smooth surface. Cut as many 9-inch squares as possible from the layers of dough. Cut the scraps into 9-inch lengths. Cover the squares and scraps with a damp towel.
3. Butter a 9- by 9- by 2-inch baking pan. Place a 9-inch square leaf of phyllo in the bottom of the pan and brush with butter. Place another 9-inch square leaf on top and brush with butter. Continue stacking the leaves in this fashion until half of the squares have been used. Then use half of the 9-inch scraps to make more layers, brushing each layer with butter.
4. Spread the nut mixture evenly over the phyllo. Then layer and butter the other half of the phyllo on top of the nut mixture, using the smaller scraps first and finishing with the remaining 9-inch squares on top.
5. When all the phyllo has been used, brush the surface generously with butter. With a sharp knife, score the top few layers with 6 vertical and 6 diagonal cuts, forming diamond shapes. Brush again with butter.
6. Bake in a preheated 325° oven for 1 1/2 hours, or until golden brown.

**TO PREPARE SYRUP:**

7. In small saucepan, combine the sugar, water, honey, lemon juice and pinch of cloves. Bring to a boil over moderate heat, stirring.
8. Reduce heat to moderately low and simmer until reduced to 1 1/2 cups, about 10 minutes. Set aside at room temperature.
9. When pastry has finished baking, drizzle the syrup over the top and around edges. Let stand at room temperature for at least 4 hours.
10. To serve, cut into squares. Makes about 30 pieces.

## ITALIAN ALMOND COFFEE CAKE

1	cup raw unblanched almonds	1 1/2	tsp. almond extract
1	cup flour	3/4	cup sour cream
1/2	tsp. baking soda	1/2	cup brandy
1/2	tsp. baking powder	1/2	cup powdered sugar
1/4	tsp. salt	2	Tbl. plus 2 tsp. milk
1	stick unsalted butter, at room temperature	1	cup sliced almonds, toasted until lightly browned
	1 cup sugar		
	1 egg		

*One taste  
tells you  
that this  
coffee cake  
isn't just  
for  
breakfast!*

1. Grind raw almonds in blender or food processor until mealy in consistency, set aside.
2. Mix flour with baking soda, baking powder and salt. Set aside.
3. Cream butter with sugar. Beat in egg, then add 1 tsp. almond extract, sour cream, brandy and ground almonds.
4. Combine flour mixture with butter-sugar-almond mixture, stirring only enough to make a thick batter. Do not overmix batter; it will have some lumps.
5. Pour batter into buttered and floured 8- or 9-inch square cake pan. Top with sliced, toasted almonds. Bake at 350° for 40 to 45 minutes.
6. Mix powdered sugar with milk and remaining almond extract. Remove cake from oven, pour powdered sugar mixture over cake, and return to oven for another 5 minutes, or until cake seems firm and not runny inside. (A knife or cake tester will not emerge clean from this cake since it is so moist.) Makes 9 servings.

*Note: This cake tastes best prepared at least one day before serving, and will stay moist for 3 days.*

## STRAWBERRIES WITH CASSIS, BALSAMIC VINEGAR AND MINT

1 lb. strawberries (1 1/2 pints)  
2 Tbl. creme de cassis  
1 Tbl. balsamic vinegar  
6 large mint leaves, cut into slivers

1. Rinse strawberries, hull and cut in half.
2. Toss strawberries with creme de cassis. Cover and marinate for 1 hour or more.
3. Just before serving, toss strawberries with balsamic vinegar and mint.



*An  
elegant  
way to  
serve  
“just  
fruit” for  
dessert.*



## NUT COOKIES

2	sticks butter, chilled and cut into pieces	1	cup chopped pistachio nuts, almonds or walnuts
2 1/2	cups all purpose flour	3/4	cup sugar
4-5	Tbl. frozen orange juice concentrate, thawed	1	tsp. cinnamon
		1/4	tsp. ground cloves
			powdered sugar

1. Cut butter into flour with a pastry blender or fork. Add enough orange juice concentrate to make a soft dough.
2. Combine nuts, sugar, cinnamon and cloves.
3. Pinch off walnut-size pieces of dough. Roll each into a ball, making an impression in the center with your finger. Place about 1 tsp. nut mixture in hollow. Reroll into ball, "hiding" the nut center. As a variation, form into crescent shapes.
4. Place cookies on well-greased cookie sheet. Bake in preheated 350° oven for about 20 minutes or until very lightly colored. Do not brown!
5. Transfer cookies to racks and cool completely. Cookies will become crisp as they cool. Carefully roll in powdered sugar. Makes 36 cookies.

*Melt-in-  
your-  
mouth  
cookies  
with a  
surprise  
in the  
center.*



